



CHÂTEAU RHIANFA

THE ART OF WELSH HOSPITALITY

STARTER

"Leek & Potato Soup"

Beef Bone Broth, Fermented Chilli, Crispy Lamb, Menai Oyster,
Beef Fat

Braised Sticky Oxtail, Smoked Beef Marrow

Chilli Takoyaki, Onion Cream

Marinated Courgette

Butter Roasted Broccoli, Smoked Sweetcorn, Crispy Egg,
Hollandaise

Hay Smoked Mackerel

Miso Glazed Tagliatelle. Sea Herbs

MAINS

Sirloin of Welsh Beef

Chervil Polenta Chip, Mushroom Puree, Kimchi, Watercress,
Wasabi Salsa

Pan Seared Duck Breast

Fermented Chilli Confit Leg, Spiced Lentils, Katsu Jus

Château Fish Pie Topped with Smoked Cheddar

Charred Vegetables and Crispy Shallots

Pork Belly

Fondant Potatoes, Ham Hock, Seasonal Greens and Apple Cider Jus

Truffle & Potato Boudin

Wild Mushroom & Rocket Fricassee

DESSERT

Château Gâteau

Cherry, Chocolate & Chilli

Tequila Lime Mousse

Fig Leaf Ice Cream

Tiramisu

Amaretto Espuma

Selection of '&Caws' Welsh Cheese

Crackers, Chutney

3 Courses - £50